

**METHOD FOR REDUCTION OF ACRYLAMIDE IN FOODS,
FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE,
AND ARTICLE OF COMMERCE**

ABSTRACT

A method for the reduction of acrylamide in food products, food products having reduced levels of acrylamide, and an article of commerce. In one aspect, the method comprises reducing the level of asparagine in a food material before final heating (e.g., cooking). In another aspect, the method comprises adding to a food material an enzyme capable of hydrolyzing the amide group of free asparagine. In yet another aspect, an article of commerce communicates to the consumer that a food product has reduced or low levels of acrylamide or asparagine.